



Store cooked and ready-to-eat foods ABOVE raw meats, poultry, shell eggs, and seafood. Cover food in storage to protect from contamination.

Raw foods which require higher cooking temperatures must be stored BELOW or separately from foods requiring lower cooking temperatures to prevent cross-contamination!

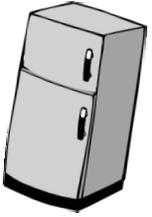
Proper Food Storage

Keep Cold Foods $\leq 41^{\circ}$

*Pasteurized Crab Meat & Reduced Oxygen Packaged Foods $< 38^{\circ}$

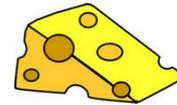
All foods should be placed on individual trays to prevent cross-contamination

All Foods Should Be Wrapped or Covered Before Placing on the Shelf



TOP SHELF- Fully Cooked or Ready-to-Eat Foods

No Cooking
Necessary



Shelf 2- Ready-To-Eat Lunch Meats

No Cooking
Necessary



Shelf 3- Raw Seafood and Lamb

Cooking Temp
 145° F



Shelf 4- Veal, Raw Beef, and Pork Products

Cooking Temp
 145° F



Shelf 5- Ground Beef, Ground Meats and Fish, Shell Eggs

Cooking Temp
 155° F



BOTTOM- Raw Poultry

Cooking Temp
 165° F

